

## BUSH PRAIRIE FARM NEWS 10/23/15

### From the Farm

This is the LAST box of our 2015 farm season. We added a few extra onions and potatoes. Thank you for making our 5<sup>th</sup> season a success—we have so enjoyed putting your boxes together and getting to know a little bit more about your lives and food preferences. Next steps for the farm are cleaning some of the fields and greenhouses and continuing the work with Thurston County Futures Program and the Natural Resources Conservation Service to preserve this property as farmland into the future. Both organizations have agreed to purchasing the light industrial development rights which is the current zoning—now its just the paperwork! Mark and I plan a vacation to celebrate the end of the season—we evaluate how things went and talk about our plans for next year. Then, we take a winter's rest☺

Look for a survey in the next week or two—your input is valuable to us in making improvements to our CSA.

**Featured squash this week: Jester – an acorn variety. Cut in half. Scoop the seeds out. Bake cut side down at 350 degrees for 45-60 minutes until tender. Turn over. Put a scoop of butter and a little brown sugar and cinnamon and eat.**

### What's in the Box

Red Fingerlings	Sweet peppers	Tomatillos
Tomatoes	Hot peppers	Red Bok Choy
Parsley	Carrots	Romaine Lettuce
Red Onions	Jester squash	Leeks
Yellow Dry Onions	Green onions	Swiss Chard
Elephant garlic (regular only)		

### Hot Peppers

Farmer's choice

**Please return any stray boxes to the bench at our gate. Thank you!**